

# Step Back In Time

## ENTREES - DINNER

<b>Prawn Cocktail</b> Aromatically poached Tiger Prawn tails served with shredded Lettuce and Marie Rose Sauce	12.50
<b>Beef Tartare</b> Finely diced Beef Fillet with chopped Gherkins, Red Onions, Capers and Egg Yolk	12.50
<b>French Onion Soup</b> With Cheese Croutons	10.50
<b>Deville Kidneys with Brioche Toast</b> Lamb Kidneys sautéed with Shallots, Cayenne Pepper and Jus	12.50
<b>Chilled Rock Melon and Tawny Port</b> Melon Balls marinated in a Tawny Port	10.50
<b>Smoked Salmon</b> Salmon cold-smoked and thinly sliced, served with Horseradish Cream and Wholegrain Bread	15.50
<b>Niçoise Salad</b> Green Beans, Capers, Olives, Potato, Anchovies and Vinaigrette	10.50

## MAINS - DINNER

<b>Châteaubriand for Two</b> Roasted Eye Fillet head with Mushrooms, Game Chips, Watercress and grilled Tomato	72.00
<b>Steak Diane</b> Sirloin Steak, cooked at the table with Shallots, Mushrooms, Brandy and Cream	32.00
<b>Chicken Kiev</b> Crumbed Chicken Breast stuffed with Garlic Butter and served on Pilaff Rice	28.50
<b>Duck a l'Orange</b> Roasted Duck with Orange and Grand Marnier Sauce	38.00
<b>Fillet of Sole Bonne Femme</b> Poached Sole with a Mushroom and Cream Sauce	32.00
<b>Lamb Noisette Piquant</b> Roasted Lamb Noisettes served with Shallots, Gherkin, Capers, Cherville, Tarragon and Parsley Sauce	35.00
<b>Pork Cutlet à la Flamande</b> Grilled Pork Cutlet served with roast Apples and Calvados Jus	28.50
<b>Veal Schnitzel Napolitano</b> Lightly crumbed Escalope of Veal served with Tomato Sauce and Parmesan	35.00
<b>Scallops St Jacques Mornay</b> Glazed Scallops Mornay served in a shell with creamy mashed Potato	29.50

All served with Potato and Vegetables of the Day

## DESSERTS - DINNER

<b>Crêpe Suzette</b> Crêpes served in a Grand Marnier sauce, finished at the table	10.50
<b>Peach Melba</b> Poached Peaches and Vanilla Ice Cream with Raspberry Sauce	9.50
<b>Black Forest Gâteau</b> Chocolate Sponge with Black Cherries and Cream	9.50
<b>Apple Turnovers</b> Finished with Vanilla Ice Cream	8.50
<b>Profiteroles</b> Filled with Cream and served with Chocolate Sauce	9.50
<b>Cold Orange Soufflé</b> Served with Pistachio Nuts and crystallised Orange	8.50
<b>Banana Fritter</b> Served with Apricot Sauce	8.50